


APPETIZERS

SHRIMP COCKTAIL

Chilled jumbo shrimp with cocktail sauce 7.95

CAJUN PRIME RIB BITES

 Prime rib sautéed in Cajun spices and port wine, served in a rich Cajun cream sauce 12.95

BAKED BRIE CHEESE

Delicate Danish brie is oven warmed, and presented with fresh fruit and crackers 6.95

BUFFALO ROCK SHRIMP

Lightly battered tossed with Franks Red Hot sauce. Served with celery and blue cheese dressing 8.95

CHICKEN WINGS

Served Buffalo style or plain on request 6.95

NACHOS SUPREME

Seasoned ground beef, green & jalapeño peppers, tomatoes, onions plus sour cream and salsa on the side 6.95

POTATO SKINS

With shredded cheese, bacon bits, sour cream and salsa 5.95

CHICKEN TENDERS

Deep fried to a golden brown, served with barbeque sauce or ranch dressing for dipping 5.95

SOUPS

Made fresh in our kitchen daily

FRENCH ONION	Cup	Bowl
Garnished with toast point and melted Swiss cheese	2.75	3.50

SOUP DU JOUR	2.50	2.95
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CHILI	2.50	2.95
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SANDWICHES

FRENCH DIP WITH ROAST BEEF

Sliced roast beef on a French roll with a side of au jus 6.95

GRILLED CHICKEN BREAST CLUB

Amish boneless chicken topped with Swiss cheese and bacon, served deluxe on a soft roll with fries and slaw 7.75

CLASSIC REUBEN

Thinly sliced lean corned beef served on grilled pumpernickel bread with Swiss cheese and sauerkraut 6.50

TURKEY REUBEN

Smoked turkey, coleslaw and Swiss cheese on grilled rye bread with potato chips 5.75

SIDE DISHES

FRENCH FRIES OR STEAK FRIES	1.50
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RICE PILAF	1.50
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ONION RINGS	1.95
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TWICE BAKED POTATO	1.95
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FRESH FRUIT CUP	2.95
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COLESLAW OR COTTAGE CHEESE	1.50
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POTATO (BAKED, MASHED, REDSKIN)	1.95
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SPECIALTY BURGERS*

ALL AMERICAN BURGER

Half pound patty topped with double American cheese, bacon, lettuce, tomato, onion and mayonnaise 6.95


KNIGHT BURGER

Third pound patty with blue cheese, sautéed mushrooms and fresh chives 5.95

SAUTÉ BURGER

Third pound patty with Swiss cheese, sautéed mushrooms and onions 6.25

THE BIG JACK

 Two quarter pound patties layered between three buns with thousand island dressing, shredded lettuce American cheese, and pickles 6.95

HAMBURGERS*

ONE-THIRD POUND

Served on a hamburger roll with potato chips and pickles 4.75

ONE-HALF POUND

Served on a hamburger roll with potato chips and pickles 5.75

BUILD YOUR OWN BURGER

CHEESE (American, cheddar or Swiss)	50¢
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DELUXE (lettuce, tomato, and mayonnaise)	50¢
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BACON OR BLUE CHEESE	95¢
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SAUTÉED ONION OR MUSHROOMS	75¢
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ONIONS, PICKLES, MAYONNAISE	N/C
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SALADS

KNIGHT'S CAESAR SALAD

Romaine lettuce, tomatoes, red onion, croutons and freshly grated parmesan tossed in creamy Caesar dressing 5.95

KNIGHT'S GARDEN SALAD

Mixed greens with egg, tomato, bell pepper, mushroom red onion, cheddar and Monterey Jack cheese 5.95

CAESAR OR GARDEN SALAD WITH:

grilled salmon or Cajun salmon *	11.95
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grilled chicken breast	9.50
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Cajun chicken breast	9.50
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grilled beef tenderloin *	12.95
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CHICKEN TACO SALAD

Mixed greens on a bed of white corn chips, topped with seasoned chicken breast, shredded cheese, black beans, red onion, diced tomato and Catalina dressing 8.95

FRUIT SALAD

Assortment of sliced fresh fruit with cottage cheese	6.25
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HOUSE SIDE SALAD	2.50
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SALAD DRESSINGS

Ranch, fat free Sun-Dried Tomato Basil Vinaigrette, fat free Raspberry Vinaigrette, Honey Mustard, French, Italian, Blue Cheese, Thousand Island, Oil and Vinegar

KNIGHT'S STEAKHOUSE AND GRILL

A FAMILY TRADITION SINCE 2001

ALL ENTREES INCLUDE YOUR CHOICE OF SOUP OR SALAD, CHOICE OF POTATO, SEASONAL VEGETABLE MEDLEY AND FRESH BAKED BREAD

STEAKS*

Knight's beef is hand selected and cut fresh daily at Knight's Market

FILET MIGNON (8 - 9 oz.)

The most tender of all our steaks	24.95
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PETITE FILET MIGNON (6 oz.)

Same tender steak	19.95
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NEW YORK STRIP (12 - 14 oz.)

Thick cut, excellent balance of flavor and tenderness	26.95
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DELMONICO (12 oz.)

"Rib eye" steak, very rich flavor from fine marbling	20.95
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TOP SIRLOIN (8 oz.)

Very lean steak, best prepared medium to medium rare	15.95
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PORTERHOUSE (24 oz.)

The best of both worlds, a N.Y. strip on one side of the bone and a filet mignon on the other 32.95

PRIME RIB*

Slow roasted for exceptional flavor and tenderness

SHORTY RIB (8 oz.)	16.95
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REGULAR RIB (12 oz.)	21.95
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TEXAS RIB (16 oz.)	25.95
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ENHANCE YOUR STEAK OR RIB

4 - 5 OZ. MAINE LOBSTER TAIL	12.00
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4 FLASH FRIED JUMBO SHRIMP	6.00
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1/2 LB. ALASKAN KING CRAB LEGS	15.00
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SAUTÉED ONIONS OR MUSHROOMS	.95
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SMOTHERED WITH BLUE CHEESE	.95
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SEASONED WITH KOSHER SALT AND CRACKED BLACK PEPPER	N/C
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PASTA

CHICKEN MARSALA

 Tender chicken breast butter fried and pan seared, served over delicate angel hair pasta, finished with a mushroom and sweet Marsala pan sauce 16.95

FETTUCINE PRIMA VERA

Made with fresh sautéed vegetables tossed in an Alfredo cream sauce over fettuccine pasta 11.95

* with grilled chicken breast	16.95
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* with jumbo shrimp	16.95
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SPAGHETTI AND MEATBALLS

Tossed in our homemade marinara sauce with Italian meatballs, parmesan cheese.....served with garlic bread 11.95

*These items are cooked to order and the consumption of raw or undercooked meats, fish or shellfish may increase your risk of food borne illness

SEAFOOD

GREAT LAKES PERCH

Dusted lightly in flour & seasonings then flash fried	16.95
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ASIAGO AND BASIL WHITEFISH

Canadian whitefish topped with a blend of Asiago cheese fresh chopped basil, then oven baked. Also available broiled with lemon and cracked pepper 15.95

FLASH FRIED JUMBO SHRIMP

Sweet jumbo shrimp lightly hand battered and fried golden brown, served with house made cocktail sauce 14.95

MARYLAND-STYLE CRAB CAKES

 Premium lump crab meat mixed with roasted red peppers, scallions then pan sautéed. Garnished with Old Bay mayonnaise 18.95

LOBSTER TAIL DINNER

Two 4-5 oz. Maine lobster tails, presented on the shell, served with warm butter 28.00

ALASKAN KING CRAB LEGS

A full pound of sweet king crab steamed to perfection. Served with lemon and warm butter 33.00

SURF & TURF

Two lobster tails or a full pound of king crab legs with your choice of steak or prime rib -Market Price

FAVORITES

PECAN CHICKEN

Boneless chicken breast sautéed with crushed pecans, finished with a honey-bourbon glaze 15.95

BARBECUED BABY BACK RIBS

Rubbed with a special blend of spices, slow braised, then brushed with a tangy BBQ sauce and finished on the grill 18.50

CHAR-GRILLED LONDON BROIL*

8 oz. flank steak marinated in soy, honey and garlic Grilled to your specifications, sliced thin and served with sautéed mushrooms and twice baked potato 16.95

CALVES LIVER*

Sautéed with onions and bacon	14.95
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BARBECUED PORK CHOPS*

Two 6 oz. center cut boneless pork chops grilled with barbecue sauce, served plain upon request	14.95
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GRILLED ITALIAN CHICKEN BREAST

Marinated boneless chicken breast served open face as an entrée or with cottage cheese and fruit 9.95

CHOPPED SIRLOIN*

Grilled half pound chopped sirloin served as an entrée or with cottage cheese and fruit 8.50